

Room 006 Building 11

catering@embl.de



ORDER INFO



This brochure is for internal events including Courses & Conferences on the EMBL campus.

For small catering enquiries please use our Brezel App.

If you need further information on the following, please contact the catering team:

- dietary requirements
- items not available in the Brezel app
- payment

All prices are internal net prices. Depending on the effort and workload, external service costs and delivery costs may be added

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COFFEE BREAK under 20 People



BASIC COFFEE BREAK

+4,00 € p. P

STANDARD COFFEE BREAK + 5,90 € p. P

Coffee
Tea
Soft drinks
Water
Juice

ATC
EMBO
Flex Lab
IC
Operon

Coffee
Tea
Soft drinks
Water
Juice
Fruits
Biscuits

available at

ATC
EMBO
Flex Lab
IC
Operon





COFFEE BREAK over 20 people

BASIC COFFEE BREAK

+ 3,70 € p.P

Coffee Tea Soft drinks Water

Juice

ATC EMBO Flex Lab IC Operon

STANDARD COFFEE BREAK + 5,40 € p.P

Coffee Tea Soft drinks Water Juice Fruits

Biscuits

ATC EMBO Flex Lab IC Operon

BREAKFAST COFFEE BREAK

Coffee
Tea
Soft drinks
Water
Juice
Fruits
Pastries

Biscuits

ATC EMBO Flex Lab IC Operon

All Day Coffee Break

Coffee
Tea
Soft drinks
Water
Juice
Fruits
Pastries
Biscuits

+ 13,50 € p.P

+ 6,20 € p.P

ATC EMBO Flex Lab IC Operon

p.P = per person

DRINKS PACKAGES

available for 20 Person or more

Pre dinner / Networking p.P (Duration only 30 min)

Beer, wine, soft drinks, water + 4,00 €

Dinner drinks p.P.

Soft drinks, water + 3,60 ∈Soft drinks, water, beer + 4,50 ∈Soft drinks, water, beer, wine + 5,10 ∈

After dinner drinks p.P



Poster session p.P.

Soft drinks, water +3,60 ∈Soft drinks, water, beer +4,50 ∈Soft drinks, water, beer, wine +5,70 ∈

Party session p.P.

Beer, wine, soft drinks, water + 5,70 €

Sparkling session / Sekt Reception

Sekt, orange juice, water + 6,20 € Add on: Canapes p.P. + 2,60 €



SNACKS & Healthy Snacks

Cheese selection with bread per Person

+ 4,60 €

+ 0,90 €

+ 1,75 €

Saisonal & Regional Grapes

Nibbles served in glasses *

per Person

Salted nuts Spicy nuts

Nibbles variation in bags *

per piece

Chips

Brezel sticks

Salted nuts, spicy nuts etc.



Healthy Snacks per piece + 2,05 € Smoothie, Joghurt, Luxury nuts, bars

*available 20 People or more



PIZZA

Menu Price 31,50 € 20 pieces

Pizza margherita

Tomato, mozzarella

Pizza salami & ham

Tomato, mozzarella, salami, ham

Pizza tonno

Tomato, mozzarella, tuna, onions

Pizza Greek

Tomato, feta, onions, olives, peperoni



Pizza vegetarian

Tomato, mozzarella, grilled vegetables, olive

Pizza vegan

Tomato, grilled vegetables, olive

Pizza gluten- & lactose-free

Tomato, grilled vegetables, olive

Salads variation

+2,35 p.P.

Add ons see Drink Packages



FINGERFOOD LUNCH

only bookable as a package

Menu Price 20,80 € p. P. (> 20 Persons)

Standard

Seasonal Vegetables

- + Dips
- + Baguette

Sandwiches e.g. Wraps, Ciabatta

Salad variation in glasses

DESSERT

Dessert variation in glasses

Variation of 9 items (hot) e.g.

Chicken Sticks
Chicken wings
Meat Balls

Mini Pizza

Sate Skewers

Prawn Skewers

Spring Rolls (Veggie)

Cheese Peppers (Veggie)

Falafel (Veggie)





Soft Drinks & Water are included

- Changes on request
- We reserve the right to change seasonal items without notice



FINGERFOOD LUNCH Vegi

only bookable as a package

Menu Price 20,80 € p. P. (> 20 Persons)

Standard

Salad Variation

Sandwiches e.g. Ciabatta or Wraps

DESSERT

Dessert Variation in glasses

Variation of 9 items (hot) e.g.

Pasta Variation e.g. Gnocci, Mellanzone Frittata

Onion Rings Gyoza

Samosas



Soft Drinks & Water are included

- Changes on request
- We reserve the right to change seasonal items without notice



ANTI PASTI

only bookable as a package over 20 Persons

Menu Price 27,50 € p.P.

VEGETABLES

Artichoke salad

Guacamole

Humus + Baguette

Grilled vegetables
Spinach tortilla with feta cheese
Potato tortilla
Sun dried tomatoes
Olives

FISH & SEAFOOD

Smoked & graved salmon
Smoked trout
Flamed prawns
Shrimp & egg with cocktail sauce
Marinated mussels

MEAT

Serrano slices
Coppa slices
Vitello tonnato
Marinated chicken filets



Dessert Variation

+ 2,90 p.P.

Add ons see Drink Packages

- Changes on request
- We reserve the right to change seasonal items without notice



TAPAS

only bookable as a package

Menu Price 31,40 € p.P. (>20 Personen)

DISHES include:

Chorizo DESSERT + 2,80 p.P.

Jamon Serano Creme Catalana
Ensaladilla de Tun Ensalada de Frutas
Manchego Tarta de Santiago

Brochetas de Pollo

Gamba al Ajillo Add ons see Drink Packages

Albondigas (Spanish Meatball)

Tortilla Esanola (Spanish Egg Potatoe Omelette)

Aceitunas Olive (filled Olive)

Aioli





- Changes on request
- We reserve the right to change seasonal items without notice



BBQ

only bookable as a package

Menu Price 41,50 € p. P.

(> 30 Persons,

max 300 Persons)

SALAD BAR*

Variation of homemade salads

MEAT*

Various types of meat and sausages for the grill

VEGETARIAN DISHES*

Various grilled products for vegetarian

*available options agreed at time of booking



SIDE DISHES

Mediterranean vegetables
Baked potatoes
Corn on the cob
Dips
Baguette

DESSERTS Variation

Add ons see Drink Packages

- Bookable only for Operon & Canteen
- Changes on request
- We reserve the right to change seasonal items without notice



CANTEEN GALA DINNER

only bookable as a package

Menu Price 41,50 € p.P. > 30 Persons

STARTERS

Selection of Antipasti

MAIN DISHES

Paella valenciana Poached salmon

Whole carved Turkey

Roastbeef

Saltimbocca

Lime tofu gulasch

Sweet pepper – apple ragout

Moroccan vegetable tagine

Seasonal vegetables

Add ons see Drink Packages





DESSERT

Tiramisu, Creme brulee Panna cotta, Fruit salad, Cheese selection with grapes,

- Changes on request
- We reserve the right to change seasonal items without notice



LUNCH CANTEEN

up to 30 People Monday to Friday 11:45 am - 01:30 pm

Internal Lunch Tickets (weekdays)
per Person 10,70 €

or

Budget Cardsby Consumption

Food Selection

Salad Buffet

Daily Soup

Fish & Meat selection

Vegetarian & Vegan options

Dessert Variation

Soft Drinks

Bookable: Lunch Tickets & Budget Cards via Claudia Kühne (Petty Cash) claudia.kuehne@embl.de



SERVICE ITEMS

If you just need items or drinks by consumption there are costs for provision and cleaning

Cleaning Fee

Glasses

Laundry

Husse (slip cover) $+2,90 \in$ Tablecloth $+5,60 \in$ Tablecloth round $+12,00 \in$ Red Slipcover $+2,10 \in$ Serviette cotton $+0,50 \in$ Skirting 3 meter $+8,00 \in$

Take Away

Take Away Food Box + 0,75 €



EVENT INFO SHEET

In case you wish to book our catering service for several locations, please get in touch with the following departments:

FOOD & BEVERAGE

e.g. Coffee breaks, Fingerfood etc. catering@embl.de

SET UP & EQUIPMENT

e.g. Tables, Standing Tables, Chairs etc.

alexander.hoffmann@embl.de

lothar.roland@embl.de

ACCESS TO THE ROOMS

susan.summerfield@embl.de corina.klingmann@embl.de

CLEANING SERVICE

cleaning@embl.de

AV Support photolab@embl.de

